WELLS BLOOMFIELD, LLC
10 Sunnen Dr., St. Louis, MO 63143
telephone: 888-356-5362
fax: 314-781-2714
www.wells-mfg.com

OWNERS MANUAL

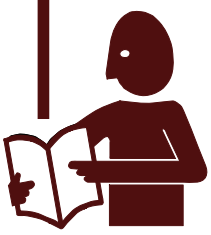
WAFFLE BAKER

MODELS
WB1
WB2

Model WB1

Model WB2

Includes
INSTALLATION
USE & CARE
EXPLODED VIEW
PARTS LIST
WIRING DIAGRAM



IMPORTANT: DO NOT DISCARD THIS MANUAL

This manual is considered to be part of the appliance and is to be given to the OWNER or MANAGER of the restaurant, or to the person responsible for TRAINING OPERATORS of this appliance. Additional manuals are available from your WELLS DEALER.

THIS MANUAL MUST BE READ AND UNDERSTOOD BY ALL PERSONS USING OR INSTALLING THIS APPLIANCE. Contact your WELLS DEALER if you have any questions concerning installation, operation or maintenance of this equipment.

LIMITED WARRANTY STATEMENT

Unless otherwise specified, all commercial cooking equipment manufactured by WELLS BLOOMFIELD, LLC is warranted against defects in materials and workmanship for a period of one year from the date of original installation or 18 months from the date of shipment from our factory, whichever comes first, and is for the benefit of the original purchaser only.

THIS WARRANTY IS THE COMPLETE AND ONLY WARRANTY, EXPRESSED OR IMPLIED IN LAW OR IN FACT, INCLUDING BUT NOT LIMITED TO, WARRANTIES OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE, AND/OR FOR DIRECT, INDIRECT OR CONSEQUENTIAL DAMAGES IN CONNECTION WITH WELLS BLOOMFIELD PRODUCTS.

This warranty is void if it is determined that, upon inspection by an authorized service agency, the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or act of God. It also does not apply if the serial nameplate has been removed, or if service is performed by unauthorized personnel. The prices charged by Wells Bloomfield for its products are based upon the limitations in this warranty. Seller's obligation under this warranty is limited to the repair of defects without charge by a Wells Bloomfield factory authorized service agency or one of its sub-service agencies. This service will be provided on customer's premises for non-portable models. Portable models (a device with a cord and plug) must be taken or shipped to the closest authorized service agency, transportation charges prepaid, for service. In addition to restrictions contained in this warranty, specific limitations are shown in the Service Policy and Procedure Guide. Wells Bloomfield authorized service agencies are located in principal cities. This warranty is valid in the United States and Canada and void elsewhere. Please consult your classified telephone directory, your foodservice equipment dealer or contact:

Wells Bloomfield, LLC
10 Sunnen Dr., St. Louis MO 63143 USA
phone (888) 356-5362 or fax (314) 781-2714

for information and other details concerning warranty.

SERVICE POLICY AND PROCEDURE GUIDE and ADDITIONAL WARRANTY EXCLUSIONS

1. Resetting of safety thermostats, circuit breakers, over load protectors, and/or fuse replacements are **not** covered by this warranty unless warranted conditions are the cause.
2. All problems due to operation at **voltages or phase other than specified on equipment nameplates** are **not** covered by this warranty. Conversion to correct voltage and/or phase must be the customer's responsibility.
3. All problems due to **electrical connections not made in accordance with electrical code requirements and wiring diagrams** supplied with the equipment are **not** covered by this warranty.
4. Replacement of items **subject to normal wear**, to include such items as knobs, light bulbs; and, normal maintenance functions including adjustments of thermostats, adjustment of micro switches and replacement of fuses and indicating lights are **not** covered by warranty.
5. Damage to electrical cords and/or plug due to exposure to excessive heat are **not** covered by this warranty.
6. Full use, care, and maintenance instructions supplied with each machine. Noted maintenance and preventative maintenance items, such as servicing and cleaning schedules, are customer responsibility. Those miscellaneous adjustments noted are customer responsibility. Proper attention to preventative maintenance and scheduled maintenance procedures will prolong the life of the appliance.
7. Travel mileage is limited to **sixty (60) miles** from an Authorized Service Agency or one of its sub-service agencies.
8. All labor shall be performed during regular working hours. Overtime premium will be charged to the buyer.
9. All genuine Wells replacement parts are warranted for ninety (90) days from date of purchase on non-warranty equipment. This parts warranty is limited only to replacement of the defective part(s). **Any** use of **non-genuine** Wells parts completely **voids any warranty.**
10. Installation, labor, and job check-outs are **not** considered warranty and are thus **not** covered by this warranty.
11. Charges incurred by delays, waiting time or operating restrictions that hinder the service technician's ability to perform service are **not** covered by warranty. This includes institutional and correctional facilities.

SHIPPING DAMAGE CLAIM PROCEDURE

NOTE: For your protection, please note that equipment in this shipment was carefully inspected and packaged by skilled personnel before leaving the factory. Upon acceptance of this shipment, the transportation company assumes full responsibility for its safe delivery.

IF SHIPMENT ARRIVES DAMAGED:

1. **VISIBLE LOSS OR DAMAGE:** Be certain that any visible loss or damage is noted on the freight bill or express receipt, and that the note of loss or damage is signed by the delivery person.
2. **FILE CLAIM FOR DAMAGE IMMEDIATELY:** Regardless of the extent of the damage.
3. **CONCEALED LOSS OR DAMAGE:** if damage is unnoticed until the merchandise is unpacked, notify the transportation company or carrier immediately, and file "CONCEALED DAMAGE" claim with them. This should be done within fifteen (15) days from the date the delivery was made to you. Be sure to retain the container for inspection.

Wells Bloomfield cannot assume liability for damage or loss incurred in transit. We will, however, at your request, supply you with the necessary documents to support your claim.

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INTRODUCTION

Thank You for purchasing this Wells Bloomfield appliance.

Proper installation, professional operation and consistent maintenance of this appliance will ensure that it gives you the very best performance and a long, economical service life.

This manual contains the information needed to properly install this appliance, and to use and care for the appliance in a manner which will ensure its optimum performance.

SPECIFICATIONS

MODEL	STYLE	VOLTAGE 1ø	WATTS	AMPS	POWER SUPPLY CORD
WB1	Single Waffle Baker	120 VAC	900 W	7.5 A	NEMA 5-15P
		208 VAC	676 W	3.25 A	NEMA 6-15P
		240 VAC	900 W	3.75 A	NEMA 6-15P
WB2	Double Waffle Baker	120 VAC	1800 W	15 A	NEMA 5-20P
		208 VAC	1352 W	6.5 A	NEMA 6-15P
		240 VAC	1800 W	7.5 A	NEMA 6-15P

FEATURES & OPERATING CONTROLS

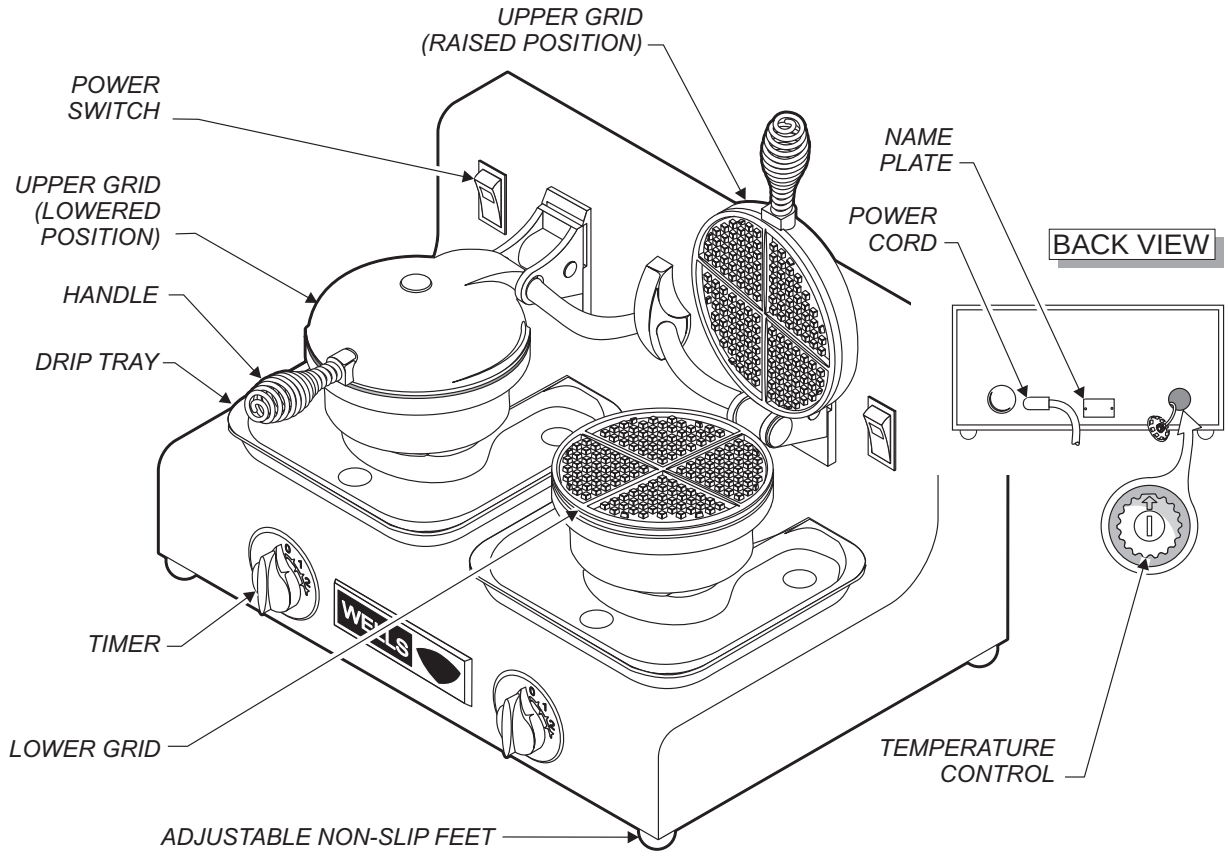


Fig. 1 Waffle Baker - Features & Operating Controls (WB2 shown, WB1 similar)

PRECAUTIONS AND GENERAL INFORMATION

DANGER: BURN HAZARD

Contact with cooking grid surface will cause severe burns. Use the handle to lift the grid. Avoid contact with grid surfaces.

WARNING: ELECTRIC SHOCK HAZARD

All servicing requiring access to non-insulated components must be performed by qualified service personnel. DO NOT open any access panel that requires the use of tools. Failure to heed this warning may result in severe electric shock.

This appliance is intended for use in commercial establishments only.

This appliance is intended to prepare food for human consumption. No other use is recommended or authorized by the manufacturer or its agents.

Operators of this appliance must be familiar with the appliance use, limitations and associated restrictions. Operating instructions must be read and understood by all persons using or installing this appliance.

Cleanliness of this appliance is essential to good sanitation. Read and follow all included cleaning instructions and schedules to ensure the safety of the food product.

Disconnect this appliance from electrical power before performing any maintenance or servicing.

DO NOT submerge this appliance in water. This appliance is not jet stream approved. Do not direct water jet or steam jet at this appliance, or at any control panel or wiring. Do not splash or pour water on, in or over any controls, control panel or wiring.

Exposed surfaces of this appliance can be hot to the touch and may cause burns.

The technical content of this manual, including any wiring diagrams, schematics, parts breakdown illustrations and/or adjustment procedures, is intended for use by qualified technical personnel. Any procedure which requires the use of tools must be performed by a qualified technician.

This manual is considered to be a permanent part of the appliance. This manual and all supplied instructions, diagrams, schematics, parts breakdown illustrations, notices and labels must remain with the appliance if it is sold or moved to another location.

This appliance is made in the USA. Unless otherwise noted, this appliance has American sizes on all hardware.

CAUTION: RISK OF DAMAGE

DO NOT connect or energize this appliance until all installation instructions are read and followed. Damage to the appliance will result if these instructions are not followed.

CAUTION: HOT SURFACE

Exposed surfaces can be hot to the touch and may cause burns.

AGENCY LISTING INFORMATION

This appliance conforms to NSF Standard 4 for sanitation only if installed in accordance with the supplied *Installation Instructions* and maintained according to the instructions in this manual.

This appliance is U Listed under UL File E6070 for 120V.

NSF. STD 4

UL E6070

INSTALLATION

NOTE: DO NOT discard the carton or other packing materials until you have inspected the appliance for hidden damage and tested it for proper operation.
Refer to *SHIPPING DAMAGE CLAIM PROCEDURE* on the inside front cover of this manual.

CAUTION:
RISK OF DAMAGE

DO NOT connect or energize this appliance until all installation instructions are read and followed. Damage to the appliance will result if these instructions are not followed.

CAUTION:
ELECTRICAL SHOCK HAZARD

The ground prong of the power cord is part of a system designed to protect you from electric shock in the event of internal damage to the appliance.
NEVER CUT OFF THE GROUND PRONG (large round prong).
NEVER TWIST A PRONG TO FIT AN EXISTING RECEPTACLE.
Contact a licensed electrician to install an electrical receptacle appropriate to the voltage and amperage requirements of the waffle baker.

IMPORTANT:
Damage due to being connected to the wrong voltage or phase is NOT covered by warranty.

UNPACKING & INSPECTION

Carefully remove the appliance from the carton. Remove all protective plastic film, packing materials and accessories from the appliance before connecting performing any installation procedure.

Carefully read all instructions in this manual and the *Installation Instruction Sheet* packed with the appliance before starting any installation.

Read and understand all labels and diagrams attached to the appliance.

Carefully account for all components and accessories before discarding packing materials. Store all accessories in a convenient place for later use.

COMPONENTS	
1 or 2 ea.	DRIP TRAY(S)
1 or 2 ea.	HANDLE(S)
4 ea.	ADJUSTABLE FEET

SETUP

Lightly lubricate threaded boss of upper grid using vegetable oil. Thread handle onto boss, making sure that they are fully seated. Handles are not removable once installed.

Setup the appliance only on a firm, level, non-combustible surface. Verify local codes for requirements. Concrete, tile, terrazzo or metal surfaces are recommended.

Install the provided adjustable feet, one on each corner of the appliance, in the holes provided. Verify that the unit sits firmly ON ALL FOUR FEET. Adjust as required to level the appliance. All four feet must be adjusted to firmly contact the countertop in order to prevent tipping.

ELECTRICAL INSTALLATION

Refer to the nameplate. Verify the electrical service power. Voltage and phase must match the nameplate specifications. Connecting the waffle baker to the wrong voltage can severely damage the unit or cause noticeably decreased performance.

IMPORTANT: Damage due to being connected to the wrong voltage is NOT covered by warranty.

SEASONING THE GRIDS

Lightly spray commercial waffle baker spray on both upper and lower grid.

Carefully close the upper grid. Turn the power switch ON, then allow the waffle baker to pre-heat for at least 20 minutes.

Using the handle, lift the upper grid and lightly re-coat both upper and lower grid. Lower the upper grid.

The appliance is now ready for use.

GENERAL OPERATIONAL NOTES

Carefully read the description of the waffle baker operation on the specification sheet.

DO NOT attempt to perform any maintenance or service unless the waffle baker is disconnected from electrical power.

DO unplug the waffle baker before cleaning, servicing or performing any maintenance.

DO NOT use sharp objects or metal implements to clean the grids.

DO use a plastic spatula or plastic scouring pad to remove burned-on food product.

CAUTION:
HOT SURFACE

Exposed surfaces can be hot to the touch and may cause burns.

OPERATION

Turn power switch to the ON position.

With the upper grid closed, allow to preheat for at least 20 minutes.

Using the handle, lift the upper grid. Pour desired amount of Belgian Waffle Batter onto the lower grid.

Using the handle, carefully close the upper grid. Turn timer knob to desired setting (approximately 2-1/2 to 3 minutes).

When the bell rings, raise the upper grid and remove the waffle.

IMPORTANT:
The timer bell will ring at the end of the cooking time. The timer bell is only a signal that the waffle is done. It does not turn the heating element on or off.
Remove the waffle promptly when the bell rings.

Cooking Recommendations:

Keep the grids closed when not in use to maintain temperature.

Use a soft bristle brush to lightly brush and clean cooking debris from the grids between waffles.

Reseason grids every 3 - 4 waffles to guard against waffles sticking. This interval may be extended by adding oil or butter to the waffle batter.

Always use fresh batter that contains sufficient shortening. Add shortening as necessary, and do not store batter for extended periods.

Ensure a perfect, great-tasting waffle by cleaning and re-seasoning frequently. After every third waffle, and anytime the waffle baker has been left idle for over one-half hour, lightly spray grids with commercial waffle baker spray.

Never apply beeswax, paraffin or other such materials to the grids. Use only a quality commercial waffle baker spray.

Never use sharp implements (i.e. knives, forks, metal tongs) to remove waffles from the grid. Use a plastic spatula or plastic tongs.

CLEANING INSTRUCTIONS

CAUTION: BURN HAZARD

Allow waffle baker to cool completely before cleaning.

IMPORTANT: DO NOT spill or pour water into controls.

DO NOT submerge appliance in water. This will damage internal components. Damage to internal components from water is NOT covered by warranty.

DO NOT use steel wool or metal scouring pads to clean appliance or drip tray.

Good sanitation is vital to the quality of the final food product. Be sure to clean in all corners and crevices where grease and other cooking debris can accumulate.

PREPARATION

Unplug appliance from electric power
Allow appliance to cool completely.

FREQUENCY

Daily

TOOLS

Plastic Scouring Pad, Soft-Bristled Fiber Brush
Mild Detergent, Non-Abrasive Cleanser
Clean Soft Cloth / Sponge

CLEANING

1. Allow the waffle baker to cool to room temperature.
2. Clean grids by using a soft-bristle brush to remove any remaining cooking residue.
3. Clean the outside of the Waffle Baker by wiping it with a soft, clean cloth dampened with warm water and a mild detergent. NEVER USE AN ABRASIVE CLEANSER.
4. Rinse by wiping with a soft, clean cloth dampened with clean water. Allow to air dry.
5. Re-season the grids after cleaning by spraying with a commercial waffle baker spray.

Procedure complete

PREPARATION

Unplug appliance from electric power
Allow appliance to cool completely.

FREQUENCY

As needed

TOOLS

Commercial Carbon Cleaner
1" Bristle Brush, Stiff Fiber Brush
Clean Soft Cloth / Sponge

REMOVE CARBONIZATION FROM GRIDS

1. Allow the waffle baker to cool to room temperature.

2. Liberally apply a commercial carbon cleaning solution to the grids with a new 1" bristle brush. Be extremely careful when applying carbon cleaning solution to the grid surfaces. DO NOT spill any carbon cleaning solution or other caustic cleaning product on yourself or adjacent work surfaces.

   IMPORTANT: Read and follow all manufacturer's instructions when using commercial carbon cleaners. Carbon cleaner can be hazardous. It is the operator's responsibility to use the product safely, in the manner directed by the carbon cleaner manufacturer.

3. Close the upper grid and allow the appliance to stand for several hours, or overnight, depending upon the extent of the carbonization.

4. Thoroughly remove the carbon cleaning solution and black residue using a fiber brush. Wipe down the grid surfaces carefully and thoroughly with water so that no carbon cleaning solution remains on the grids.

   IMPORTANT: Make certain water and cleaner are not allowed to get into internal parts. The waffle baker will be damaged if internal components are allowed to get wet.

5. Clean the outside of the Waffle Baker by wiping it with a soft, clean cloth dampened with warm water and a mild detergent. NEVER USE AN ABRASIVE CLEANSER.

6. Rinse by wiping with a soft, clean cloth dampened with clean water. Allow to air dry.

7. Re-season the grids after cleaning by spraying with a commercial waffle baker spray.

Procedure complete

CAUTION: CHEMICAL BURN HAZARD

Waffle baker cleaner may cause serious burns on contact.
Wear protective clothing and safety glasses when using waffle baker cleaner.
Carefully read and follow directions and warnings on the label.

CAUTION: ELECTRIC SHOCK HAZARD

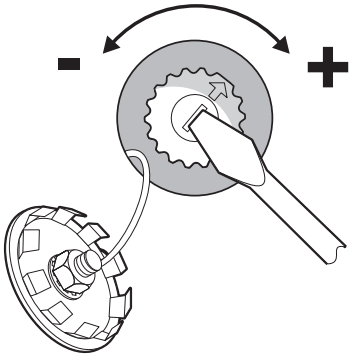
DO NOT submerge the waffle baker in water. If internal components become wet, the operator may suffer electrical shock, and the waffle baker will be damaged.

Use this procedure to clean any black residue (carbonization) remaining on the grids after the daily cleaning. Grids must be cleaned to remove the black residue, then re-seasoned, to ensure optimal performance.

MAINTENANCE

CAUTION: BURN HAZARD

Exposed surfaces of the waffle baker may be hot to the touch and can cause burns. Waffle baker grids are very hot and will cause serious burns on contact.



Proper temperature for baking waffles is 390ºF (200ºC). Variations in altitude and/or batter mix may require a slightly different temperature for best results.

SET BAKING TEMPERATURE

Wells WB-1 and WB-2 waffle bakers are factory set for 390ºF ±5ºF (200ºC ± 3ºC).

CHECK TEMPERATURE

1. Use a digital thermometer with an oven probe.
2. Place the probe on the lower grid, then gently close the upper grid.
3. Press the power switch "ON". Wait 15 minutes for the waffle baker to come up to heat, and for the temperature to stabilize.
4. Read the temperature on the digital thermometer.

ADJUST TEMPERATURE

1. Each waffle baker section has an individual temperature control. Pry round hole plug from back of that side of the waffle baker. DO NOT disconnect grounding tether from the hole plug.
2. Use a thin flat-blade screwdriver to turn the temperature adjustment dial. Rotate clockwise to increase temperature; counter-clockwise to decrease temperature.
   NOTE: Make small incremental changes only.
3. Allow at least 3 minutes for temperature to stabilize before making another adjustment.
4. When desired temperature is reached reinstall hole plug.

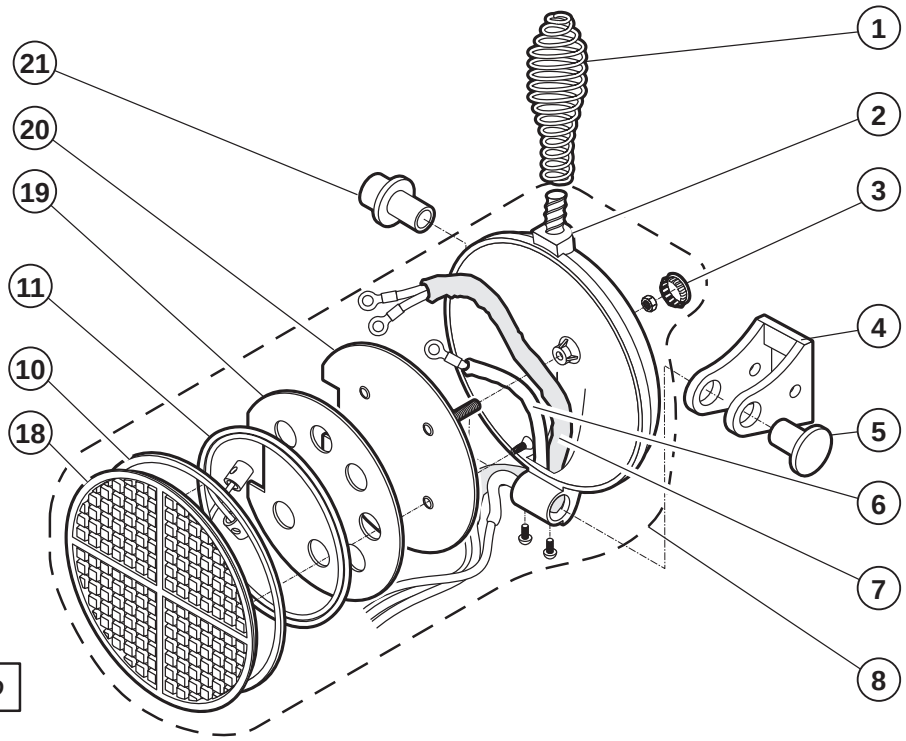
TROUBLESHOOTING

SYMPTOM	POSSIBLE CAUSE	SUGGESTED REMEDY
Will not heat	Power cord not plugged in, or circuit breaker tripped	Establish main power Be sure appliance is plugged in
	Power switch **OFF**	Turn power switch ON
	Internal component damage	Contact an authorized Wells Service Agency for repairs.
Does not maintain temperature	Excessive carbonization of grids	Decarbonize grids
	Internal component damage	Contact an authorized Wells Service Agency for repairs.

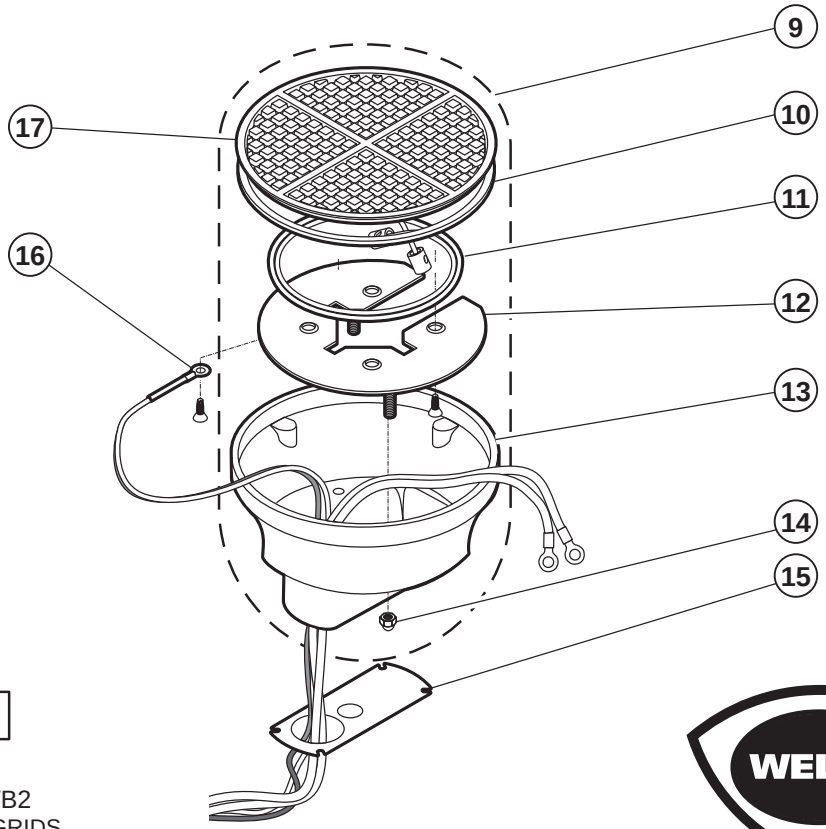
NOTE: There are no user serviceable components in the cabinet or cooking grids. In all cases of damage or malfunction, contact your Authorized Wells Service Agency for repairs.

EXPLODED VIEW: WB1 & WB2 WAFFLE BAKER GRIDS

WAFFLE BAKER GRIDS for WB-1 and WB-2



UPPER GRID



LOWER GRID

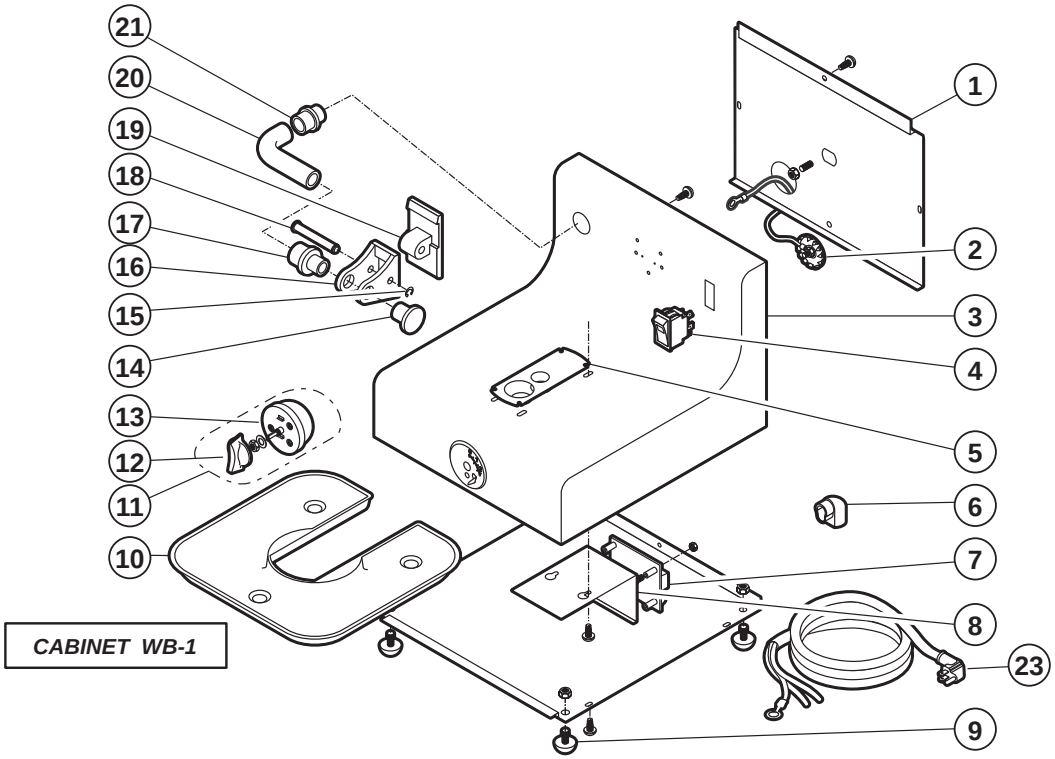
Model: WB1 & WB2
WAFFLE BAKER GRIDS

PL212

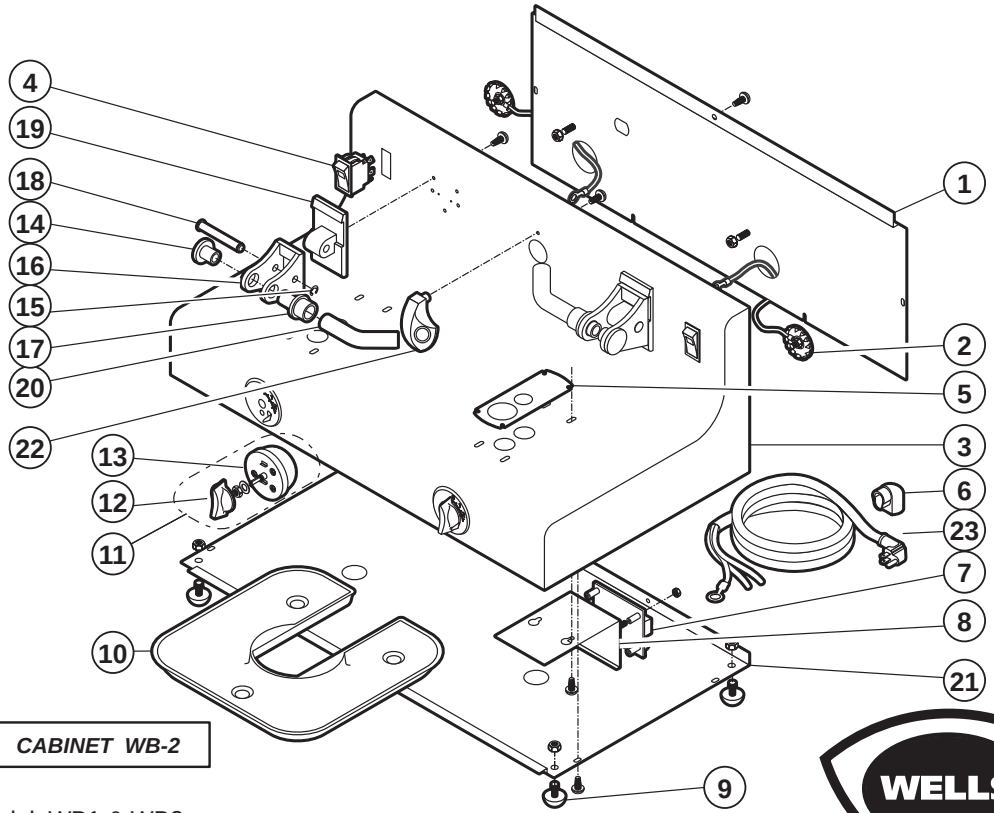
IL1776 Rev. A 5/18/09

WB-1 & WB-2 WAFFLE BAKER GRIDS				
Fig No	Part No	Qty		Description
		WB1	*WB2*	
1	2R-30335	1	2	HANDLE SPRING PLATED
2	2F-30327	1	2	CAST TOP MACHINED & POLISHED
3	2P-38628	1	2	PLUG HOLE 5/8 DIA.
4	2F-30322	1	2	HINGE, WB1 & WB2
5	2V-30328	1	2	PLUG HINGE MACH & PLT
6	1O-34573	1FT	2FT	SLEEVING GLASS # 5
7	2I-30284	1FT	2FT	GASKET TUBING RUBBER
8	WS-58881	1	2	GRID ASSY TOP 120V STD
8	WS-58880	1	2	GRID ASSY TOP 208/240V STD
9	DD-61743	1	2	GRID ASSY BOT 120V STD
9	DD-61742	1	2	GRID ASSY BOT 208/240V STD
10	2I-30337	2	4	GASKET GRID TOP & BOT
11	WS-507277	1	2	ELEM 120V 450W
12	B8-30445	1	2	PLATE CLAMPING BOTTOM
13	2F-30326	1	2	CAST BOTTOM MACHINED & POLISHED
14	2C-38627	2	4	NUT 8-32 MS ACORN CAP
15	2I-30338	1	2	GASKET BOT CASTING
16	WS-507279	1	2	PROBE TEMP WB-SERIES
17	2F-307657	1	2	GRID BOT MACHASRECD
18	2F-38917	1	2	GRID TOP MACHASRECD
19	2G-30430	1	2	PAD INSULATION TOP
20	B8-30431	1	2	PLATE CLAMPING TOP
21	2F-30329	1	2	CAST COND MACH&PLT REC 33

EXPLODED VIEW : WB1 & WB2 WAFFLE BAKER CABINETS



CABINET WB-1



CABINET WB-2

Model: WB1 & WB2
WAFFLE BAKER CABINET

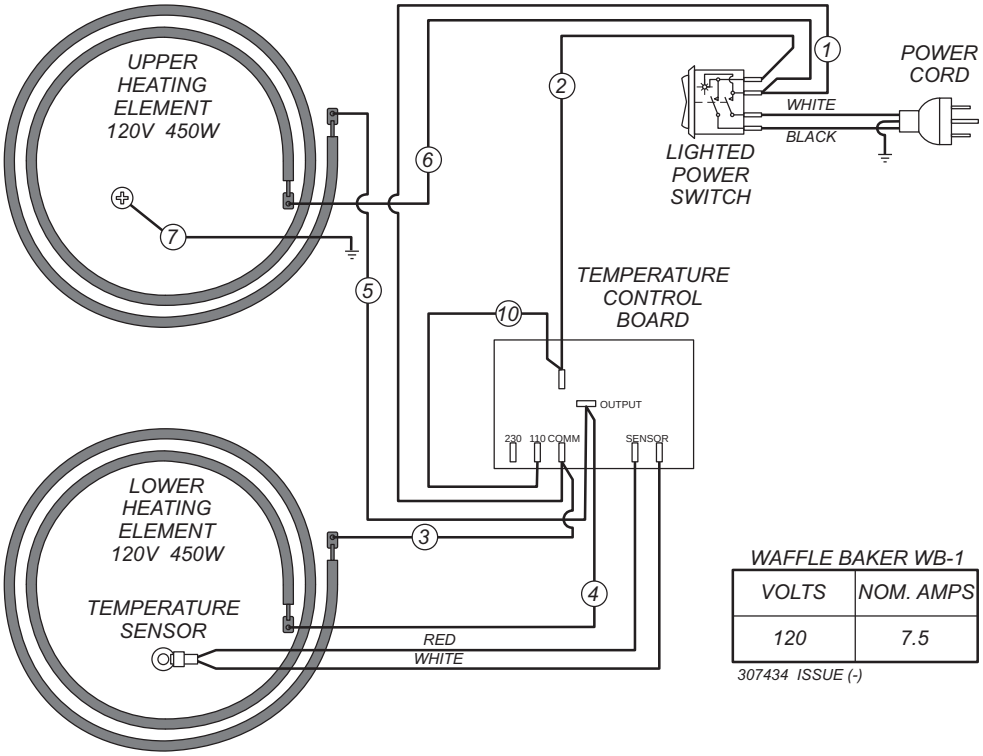
PL212

IL1777 Rev. B 4/19/10

WB-1 & WB-2 WAFFLE BAKER CABINET					
Fig No	Part No	Qty		Description	Application
		WB1	*WB2*		
1	B8-Z12400	1		REAR PANEL	WB-1
	B8-Z12401		1		WB-2
2	B8-41064	1	2	ASSY HOLE PLUG	
3	B8-33653	1		SHELL ASSY SINGLE BAKER	
3	B8-31551		1	SHELL ASSY DOUBLE BAKERS	
4	2E-35127	1	1	SWITCH ROCK PLAS BEZEL	
5	2I-30338	1	2	GASKET BOT CASTING	
6	2K-31217	1		STRAIN RELIEF 90 DEG	
	2K-Y3240		1	STRAIN RELEIF SR 17-2	
7	2T-307647	1	2	CONTROL TEMP W/RTV	
8	B8-307482	1	2	BRACKET CONTROL MOUNT-ING	
9	2A-45728	4	4	FOOT RUBBER LLW LLF	
10	B8-38629	1	2	DRIP TRAY WAFFLE BAKER	
11	WS-50446	1	2	TIMER WAFFLE BAKER W/KNOB	
12	2R-30447	1	2	KNOB BELL TIMER ROHS	
13	2P-31549	1	2	TIMER BELL BAKERS	
14	2V-30328	1	2	PLUG HINGE	
15	2C-30222	2	2	RETAINER E-RING .179 ID	
16	2F-30322	1	2	HINGE AS RECD WB1 & 2	
17	2F-30329	1	2	CAST COND MACH&PLT	
18	2A-30333	1	2	PIN HINGE BAKER	
19	WS-60332	1	2	HINGE KIT WB	
20	B8-35552	1		CONDUIT SOLID LS	
20	1M-35547		2	CONDUIT SOLID WB	
21	B8-31856		1	PANEL BOT WB2 ROHS	
22	2E-32101		1	HSG FLEX COND MACH	
23	2E-Z13852		1	CPRD SET, 12-3 SKTP 5-20P 20 AMP	WB2-120, WB2WH-120V, WB2WHNT-120V
	B8-307354			CORD SET WB2 208/240V	WB2, WB2SS
	B8-307351			CORD SET WB2 208/240V 6FT	WB2CD
	B8-307357	1		CORD SET WB1 120V	WB1-120
	B8-307353			CORD SET WB1 240V	WB1-240

WIRING DIAGRAM

MODEL WB-1 SINGLE WAFFLE BAKER 120V SINGLE PHASE

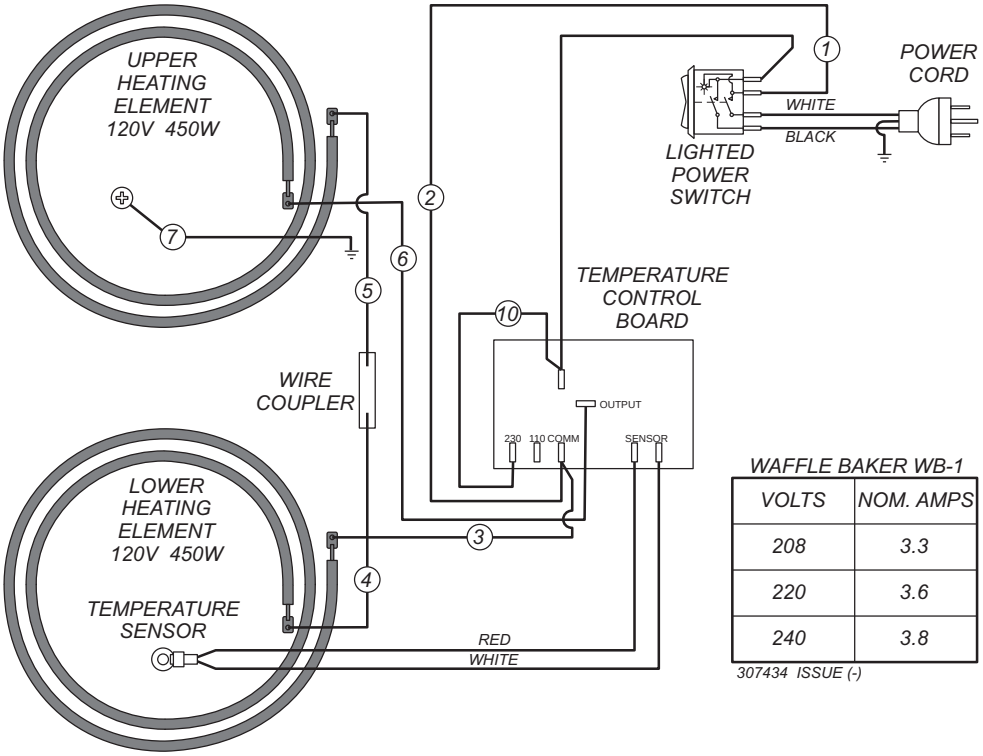


WAFFLE BAKER WB-1

VOLTS	NOM. AMPS
120	7.5

307434 ISSUE (-)

MODEL WB-1 SINGLE WAFFLE BAKER 208-240V SINGLE PHASE

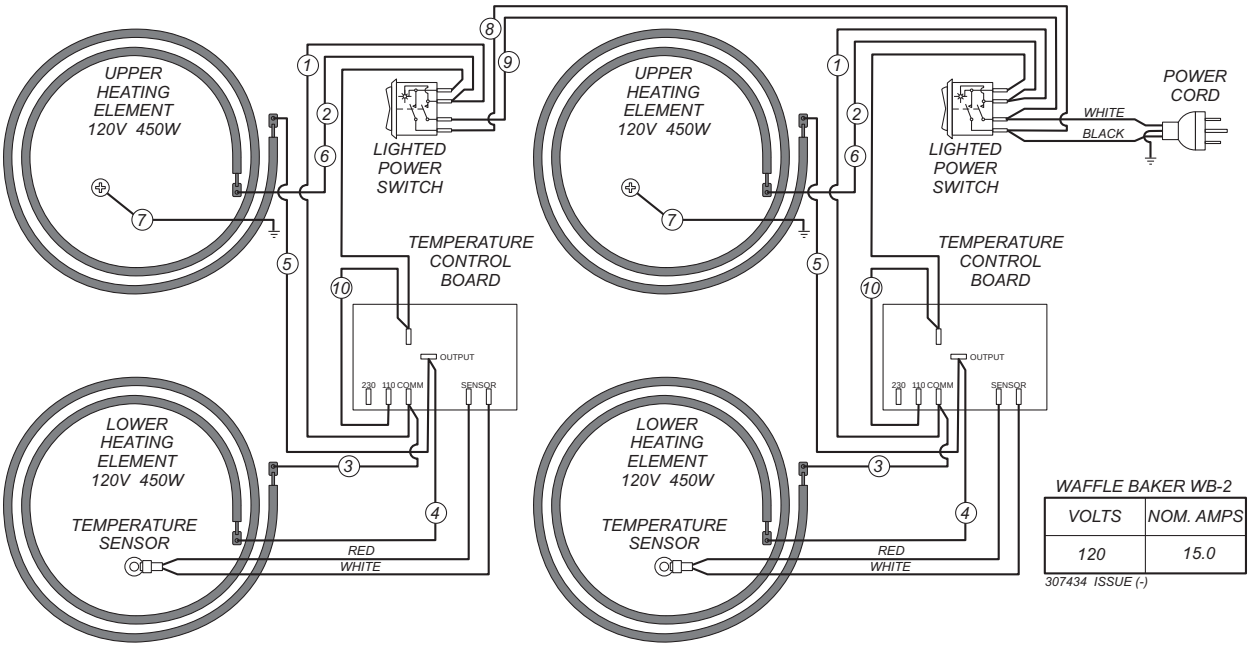


WAFFLE BAKER WB-1

VOLTS	NOM. AMPS
208	3.3
220	3.6
240	3.8

307434 ISSUE (-)

MODEL WB-2 DUAL WAFFLE BAKER — 120V SINGLE PHASE

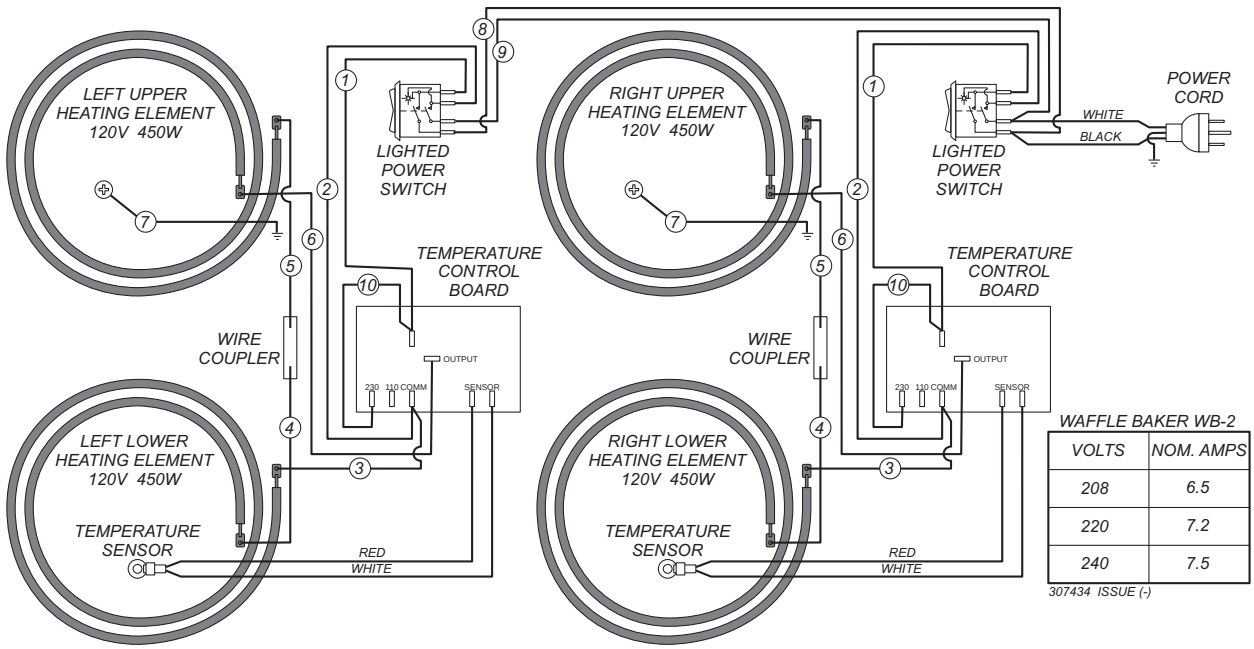


WAFFLE BAKER WB-2

VOLTS	NOM. AMPS
120	15.0

307434 ISSUE (-)

MODEL WB-2 DUAL WAFFLE BAKER — 208-240V SINGLE PHASE



WAFFLE BAKER WB-2

VOLTS	NOM. AMPS
208	6.5
220	7.2
240	7.5

307434 ISSUE (-)

DESCRIPTION	PART NO.
DRIP TRAY, WB-1 , WB-2	B8-38629
RUBBER FEET (pk 4)	2A-40564

IMPORTANT: Use only factory authorized service parts and replacement filters.
For factory authorized service, or to order factory authorized replacement parts, contact your Wells authorized service agency, or call:

Wells Bloomfield, LLC
10 Sunnen Dr.,
St. Louis MO 63143 USA

Service Dept.
phone: (888) 356-5362
fax: (314) 781-2714

Service Parts Department can supply you with the name and telephone number of the WELLS AUTHORIZED SERVICE AGENCY nearest you.

CUSTOMER SERVICE DATA

please have this information available if calling for service

RESTAURANT _____ LOCATION _____
INSTALLATION DATE _____ TECHNICIAN _____
SERVICE COMPANY _____
ADDRESS _____ STATE _____ ZIP_____
TELEPHONE NUMBER (_____)_____-_____

EQUIPMENT MODEL NO. _____
EQUIPMENT SERIAL NO. _____
VOLTAGE (check one) ❑ 120VAC ❑ 208VAC ❑ 240VAC

Commercial Food Equipment Service Association

Wells Bloomfield proudly supports CFESA
Commercial Food Equipment Service Association

SERVICE TRAINING - QUALITY SERVICE

Genuine Parts
Protect - YOU - All - Ways

CUSTOMER SATISFACTION

WELLS BLOOMFIELD, LLC
10 Sunnen Dr., St. Louis, MO 63143
telephone: 888-356-5362
fax: 314-781-2714
www.wells-mfg.com